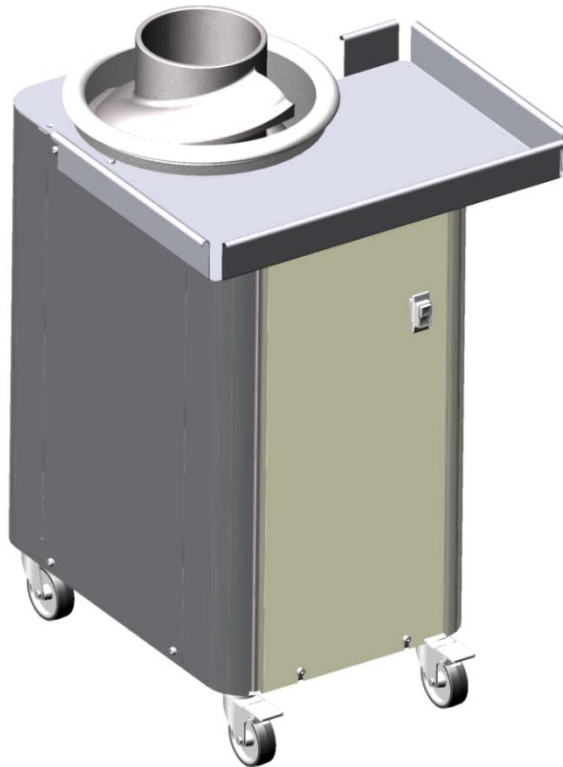


MECNOSUD

EN

## **USER MANUAL DOUGH ROUNDER**



**AR800**

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## 0.0 Preface

This manual is addressed to all those who are responsible for the use and maintenance of this rounding machine so that they can make the most of the characteristics of the product. It is important that this manual is kept and follows the machine in all its possible transfers, including change of ownership, in order to be able to consult if necessary and therefore have the necessary information to operate safely.

The manufacturer assumes no obligation to notify any subsequent changes to the product. Furthermore, the ownership of this document is legally prohibited from tampering, reproduction and transmission to third parties without its authorization.

The following symbols were used to highlight parts of the text:

-  **ATTENTION:** indicates dangerous situations for which particular attention must be paid. **INFORMATION:**
-  refers to technical indications of particular importance.

## 1.0 GENERAL INFORMATION

### 1.1 Warranty

The duration of the warranty is two years and starts from the date of the invoice or tax receipt issued at the time of purchase. Within this period will be replaced or repaired free of charge and only ex works the parts that for well-established and unequivocal reasons are defective in manufacture, except for electrical components and those subject to wear. Shipping costs and labor costs are excluded from the warranty. The warranty is void in cases where it is ascertained that the damage was caused by: transport, incorrect or insufficient maintenance, inexperience of operators, tampering, repairs carried out by unauthorized personnel, failure to comply with the provisions of the manual. Any recourse against the manufacturer for direct or indirect damages resulting from the time in which the machine will remain idle cause is excluded: damage, waiting for repairs, or in any case referable to the non-physical presence of the equipment.

### 1.2 Machine characteristics

Quest a machine has been designed and manufactured for food use only for the processing of dough based on cereal flour.

Each rounder (Fig.1) consists of:

- A steel base protected with epoxy powder oven painting that supports the transmission and control organs; The rest of the structure is entirely in stainless steel.
- A stainless steel tray.
- T belt shaving.
- Moving parts mounted on watertight ball bearings.
- Four swivel wheels, two of which with brake.
- Drive with single-phase or three-phase motor depending on the model.
- Electrical circuit, with single-phase 230 volt or three-phase power supply, to which the start, stop and safety devices are connected at low voltage (24 V). These include the interruption of the engine power supply in the absence of the rotating cylinder or the forming screw.

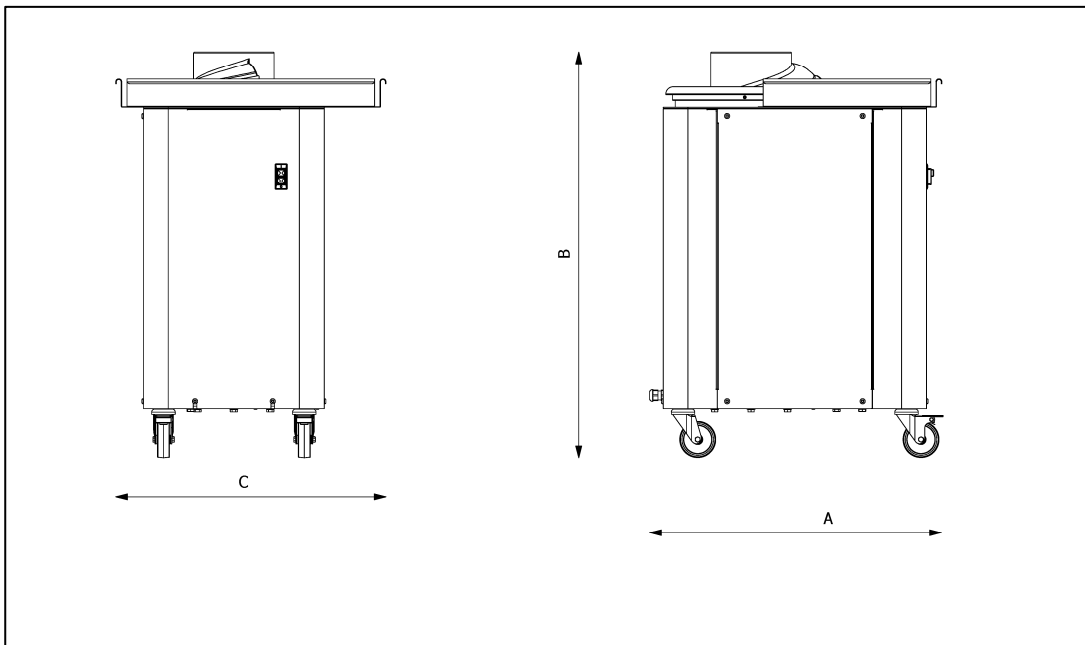


Fig.:1

### 1.3 Technical characteristics

Model	Cylinder Diameter [mm]	Motor power kw	Volt	Dimensions mm AC B	Peso Kg
AR800	290	0.37	230/50/	575X840X550	75

### 1.4 Wiring diagrams

For wiring diagrams refer to paragraph 8. 3

### 1.5 General safety warnings

The machine, while complying with the safety requirements of the reference standards, electrical, mechanical, hygienic, may constitute a danger:

- If used for purposes and conditions other than those intended by the manufacturer.
- For tampering with protections and safety devices.
- For non-compliance with the requirements for use, commissioning and maintenance.

#### **i** INFORMATION

**All maintenance operations must be carried out by qualified personnel authorized by the manufacturer, who declines any responsibility deriving from tampering or improper use.**

## 1.6 Safety warnings

**i** MORE INFO Please read these instructions carefully before using the machine.

### **A** ATTENTION

In order to prevent dangerous conditions and/or possible injuries caused by: electric current, mechanical parts, fire, or hygiene, the following safety warnings must be observed :

- J) Keep your workplace tidy . Disorder entails the danger of accidents.
- K) To assess environmental conditions. Do not use the machine in a humid, wet or sufficiently lit environment, near flammable liquids or gases.
- L) Keep children and the unemployed away. Do not allow them to approach the machine or workplace.
- M) Use the machine within the number plate power and for permitted use only. Without overload it will work better and safer.
- N) Dress appropriately. Do not wear clothes or pendulous accessories that may get caught in moving organs. For hygienic reasons as well as safety for long hair use the appropriate net and for the hands gloves.
- O) Protect the power cord . Do not pull the cord to unplug from the outlet. Do not expose the cable to high temperatures, in contact with sharp edges, water or solvents.
- P) Avoid insecure positions. Look for the most suitable position that always ensures balance.
- Q) Always pay close attention. Observe your work. Do not use the machine when you are distracted.
- R) Unplug the plug from the outlet, at the end of each use and before cleaning, maintenance or moving the machine.
- O) Extension cables in open air should not be used.
- P) Check that the machine is not damaged. Before using the machine, check the efficiency of the safety devices.
- Q) Have the machine repaired by qualified personnel using original spare parts.  
Failure to comply with these requirements may constitute a danger to the user.

## 2.0 INSTALLATION AND COMMISSIONING

### 2.1 Requirements for the user

The environmental conditions of the place where the machine is positioned must have the following characteristics:

- Be moisture-free .
- Water and heat sources adequately distant.
- Ventilation and adequate lighting and complying with the hygiene and safety standards required by current laws.

### **i** INFORMATION

The electrical network must be equipped with a residual current circuit breaker with characteristics appropriate to those of the machinery. In particular, an efficient earthing system is essential.

### **A** ATTENTION

Must ensure that the supply voltage and the frequency of the system are compatible with the values given both in the technical characteristics (1.3) and in the plate affixed to the rear of the machine.

### 3.0 CONTROL AND SAFETY DEVICES

The machine is equipped with the following control and safety devices:

#### 3.1 CONTROL DEVICES

The machine is single-phase or three-phase power depending on the model. The switch is located as shown in Fig.:5 Pos. A, the commands shown in Fig.:6, are described below:

- I - Power button 0/1 (I)
- A - White Start button (A)
- B - Black Stop Button (B)



#### 3.2 SAFETY DEVICES

Safety, once removed forming screw Pos. V, fig7, is guaranteed by the micro that detects the absence of the component and removes the power supply to the motor, however in case the screw is removed for cleaning operations the power socket must be removed in advance and mandatory.

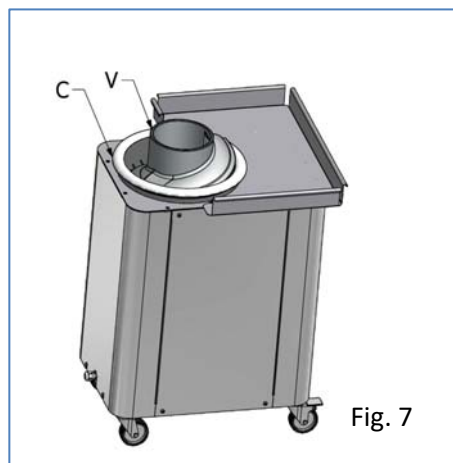


Fig.:5

Fig.:6

#### 3.3 Functional verification

START: press the white button 1 pos. A Fig. 6 to start the machine.

STOP: Press the black pos button. B, to stop the machine.

SAFETY: when the machine is stopped by removing the Pos cylinder. C Fig. 7 or the Pos. V Fig. 7 or both engines must not start otherwise the machine cannot be used and must be repaired. When carrying out this check, the transmission organs must not be touched.

## 4.0 USE

Before starting each work cycle, make sure that the machine is perfectly clean, in particular, the contact surfaces of the cylinder and the screw, which must be treated with detergents compatible with food products and non-corrosive. If necessary, clean as necessary 5.1.

After arranging the tray Pos. D Fig. 7 and in its housing, prepared the portions of dough to be rounded, start the machine by pressing the "1" button of start and drop into the hole of the forming screw one at a time the portions of dough to be rounded which, dragged by the cylinder will be collected rounded in the tray below the cylinder itself. Once the processing cycle is completed, turn off the machine by pressing the "0" stop button, slightly lift the tray then remove it from the guide pins and finally remove the tray with the rounded portions, **remove the plug from the power outlet and proceed to clean** the machine according to 5.1 modes.

### ⚠ ATTENTION

Before cleaning the machine, always remove the power outlet and wait for the rotating cylinder to stop completely.

## 5.0 MAINTENANCE

Before performing any maintenance or cleaning, unplug from the power outlet. In the event of a malfunction or breakdown of the machine, contact only the service centres authorised by the manufacturer.

### ⚠ ATTENTION.

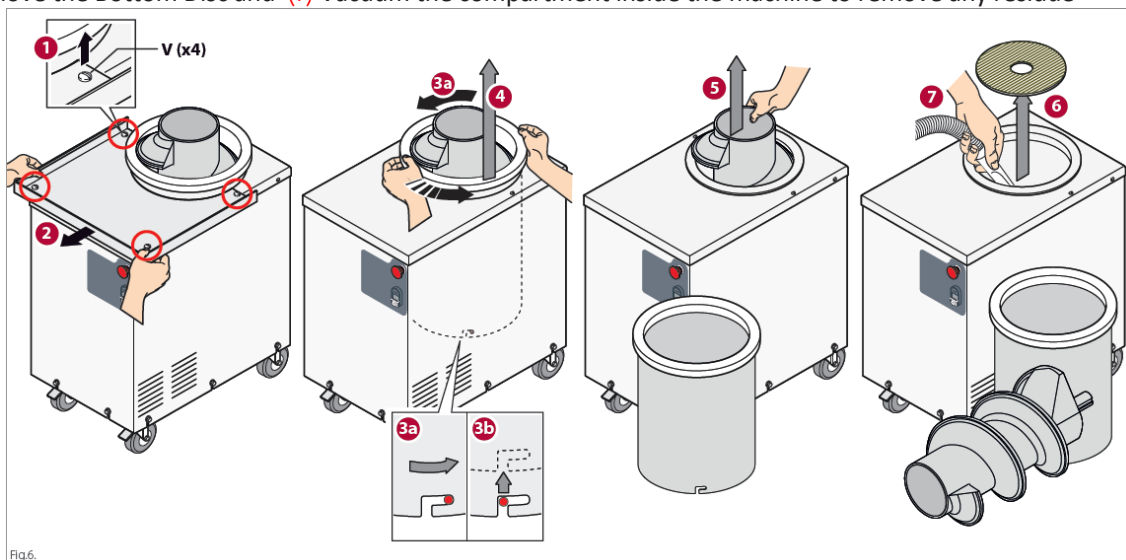
Machine maintenance should only be performed by specialized operators.

### 5.1 Cleaning

Cleaning must be carried out at the end of each use in compliance with hygiene regulations and to protect the functionality of the machine. Use a cloth soaked in warm soapy water and finish with a thorough rinse and drying, taking care to remove all traces of detergent. Then wipe the whole machine with a soft, clean cloth soaked in disinfectant specifically designed for food machines.

Cleaning the outer cylinder, auger and inner disc:

- (2) Remove the 4 "V" screws that hold the tray to the machine body and slide it out (2).
- (3a) Turn the outer cylinder counterclockwise until you feel a block (3b), (4) then lift it upwards to pull it out
- (5) Lift the auger up until it is fully pulled out..
- (6) Remove the Bottom Disc and (7) Vacuum the compartment inside the machine to remove any residue

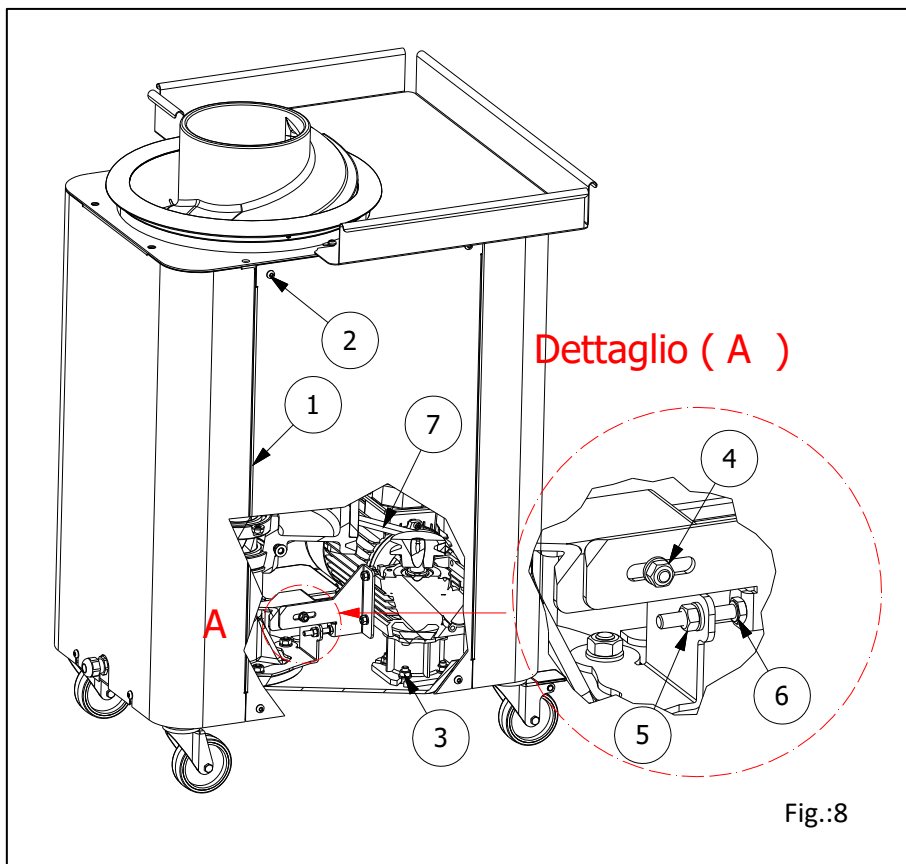


## **⚠ ATTENTION**

It is recommended not to use abrasive or corrosive non-food chemicals under any circumstances. Absolutely avoid using water jets, various utensils, rough or abrasive means such as steel scourers, sponges, etc. that can damage surfaces and in particular compromise safety from a hygienic point of view. To maintain both the efficiency of performance and the safety of the machines, it is essential to carry out scheduled periodic maintenance (at least once every 6 months).

### **5.2 Drive belt tensioning**

The cylinder shall be tensioned or replaced if the rotation of the cylinder stops during operation. The procedure (See Fig. :8 ) consists in unscrewing the Pos screws. 2 removes by removing the POS inspection panel. 1 then loosen the 4 nuts Pos. 3 the nut Pos. 4 and 5 finally unscrew the screw 6 taking care not to strain the belt excessively Pos. 7. Place all previously loosened bolts and reassemble the inspection panel.





## 5.3 Possible anomalies

ANOMALY	CAUSE	SOLUTION
The machine does not start	<ul style="list-style-type: none"> <li>• Ma lack of electricity in the grid</li> <li>• Forming screw not inserted correctly</li> <li>• Funrun presence lives damage</li> </ul>	<ul style="list-style-type: none"> <li>• Check the counterand general, socket, plug power cord, switch 0/1</li> <li>• Turn the screw until it fits properly in its seat</li> <li>• Replace the damaged limit switch or</li> </ul>
The cylinder turnsirregularly	<ul style="list-style-type: none"> <li>• The belt has loosened</li> </ul>	Beltaccording to the manner described inparagraph 5.2

## 6.0 DEMOLITION OF THE MACHINE

In case of demolition of the machine, the parts that compose it do not present a degree of danger such as to require the adoption of particular precautions.

## 7.0 AFTER-SALES SERVICE

### 7.1 Spare parts

When requesting spare parts, refer to Chapter 8 on the exploded view and the associated parts list .

#### **▲ ATTENTION**

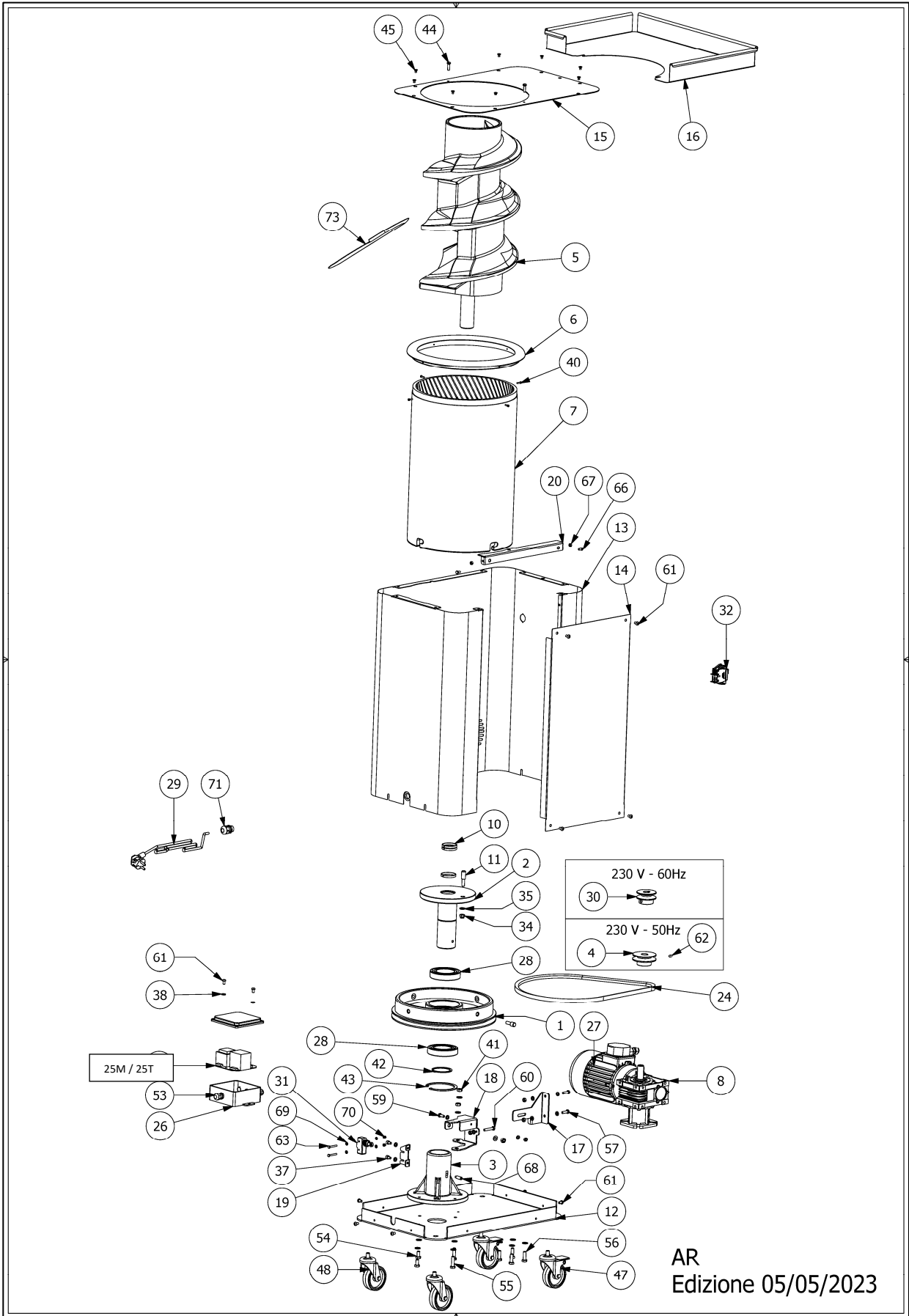
**We recommend that you only use original spare parts. EEC STATES:**

Please contact your dealer only.

## 8.0 Attachments

The following annexes refer to the groups constituting the structural and mechanical part of the machineand to the relatable diagram.

# 8.1 Exploded view AR800

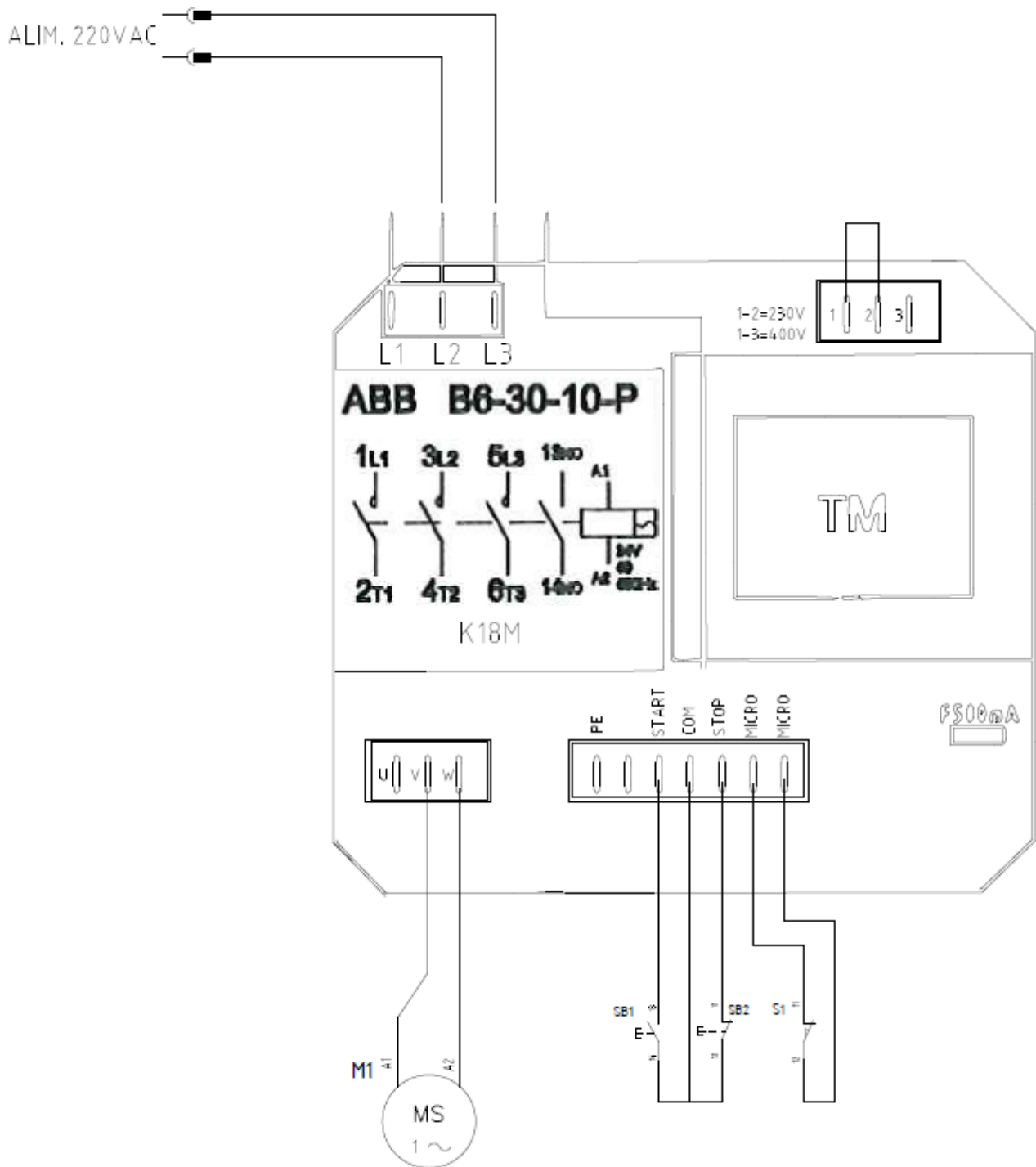


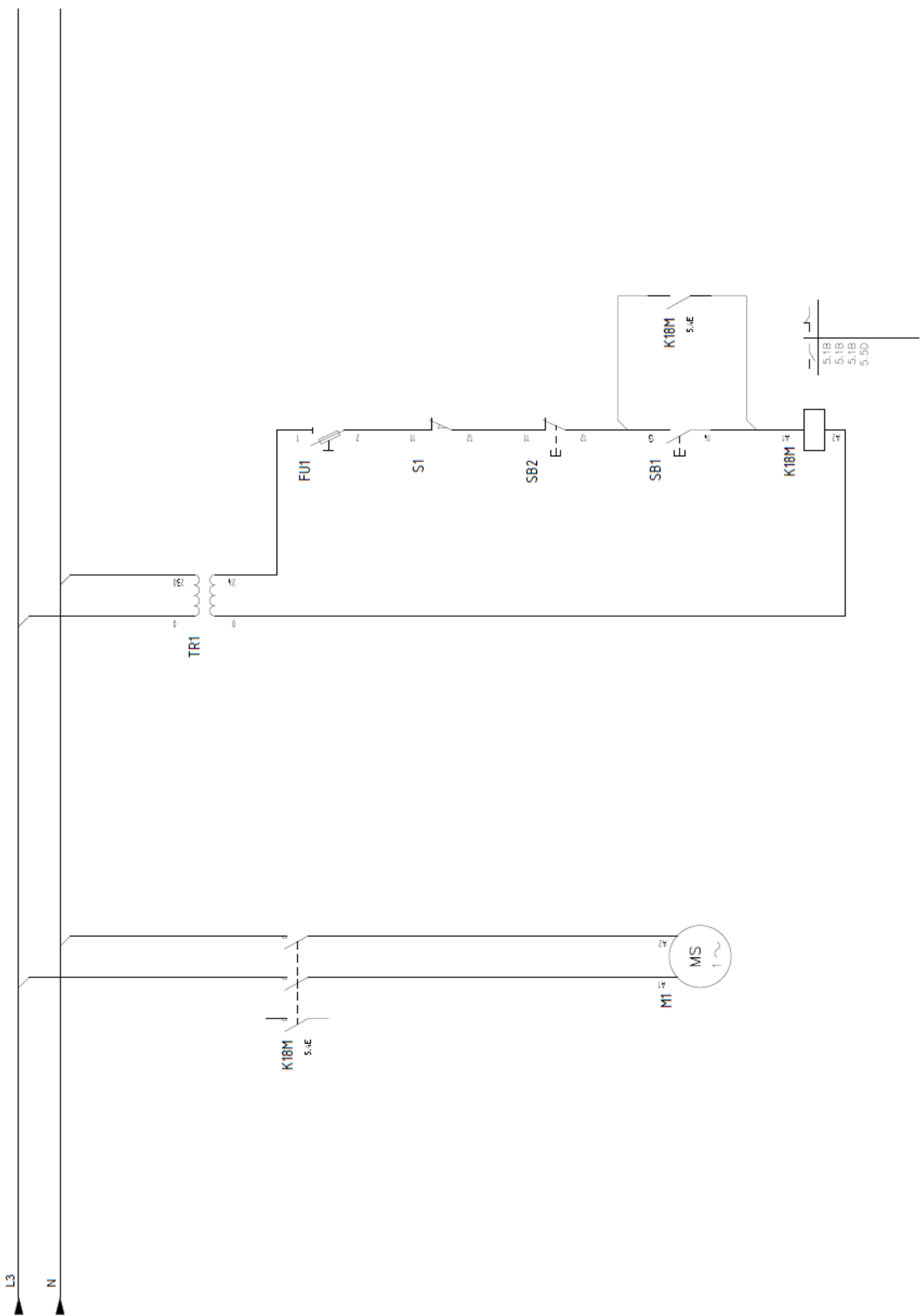
## 8.2 AR800 parts list

AR290			
ITEM	QTY	STOCK NUMBER	DESCRIPTION
1	1	AR0001	Special pulley SPA Type
2	1	AR0002	Pulley and screw support
3	1	AR0003	Pulley support to the base
4	1	AR0004	SPA pulley - 1 groove DE 70 for rounding machine
5	1	AR0005	Forming screw
6	1	AR0006	Grabbing ring
7	1	AR0007	Forming cylinder
8	1	AR0008	Reducer
9	4	AR0009	Drag pin
10	3	AR0010	Guide ring
11	1	AR0011	Screw stop pin
12	1	AR0012	Support plate
13	1	AR0013	Lateral
14	1	AR0014	Carter
15	1	AR0015	Top panel
16	1	AR0016	Tray
17	1	AR0017	Reduction bracket
18	1	AR0018	Fixed belt tensioner bracket
19	1	AR0019	Limit switch support bracket
20	1	AR0020	Fiss bracket. Ispezzione panel
24	1	SPA01107	SPA belt 1107
25m	1	AR0027M	SINGLE-phase electrical card
25T	1	AR0027T	THREE-PHASE POWER card
26	1	AR0026	Cassette Q.E.
27	1	MM071001	Engine M. MEC71- B14-4P
28	2	C60112RS	Bearing 6011-2RS
29	1	AR0029	Electrical cable
30	1	AR0030	SPA pulley - 1 groove DE 58 for rounding machine 60Hz
31	1	MIC00308	Mircoswitch
32	1	AR0032	Start/Stop
33	3	050M0600	Nut Zn Low self-locking - M6x1 UNI 7474
34	5	050M0800	Self-locking stainless steel nut - M8x1,25
35	20	05808000	Zn washer, ISO 7089 - A - 8,4X16X1,6
36	5	05806000	Zn washer, ISO 7089 - A - 6,4X12X1,6
37	2	03206010	VTC-ei Zn ISO 4062 UNI 5931 - M6x10
38	14	05806000	Zn washer, ISO 7089 - A - 6,4X12X1,6
40	4	07103012	VTC-ei Inox ISO 4062, UNI 5931 - M3x12
41	7	Tel. 041M0800	Nut Zn - M8 ISO 4032
42	1	051D5500	Seeger 55X2
43	1	052D9000	Seeger 90X3
44	2	12006020	VTB int. M6X20
45	8	11505008	VTPS M5X8 stainless steel

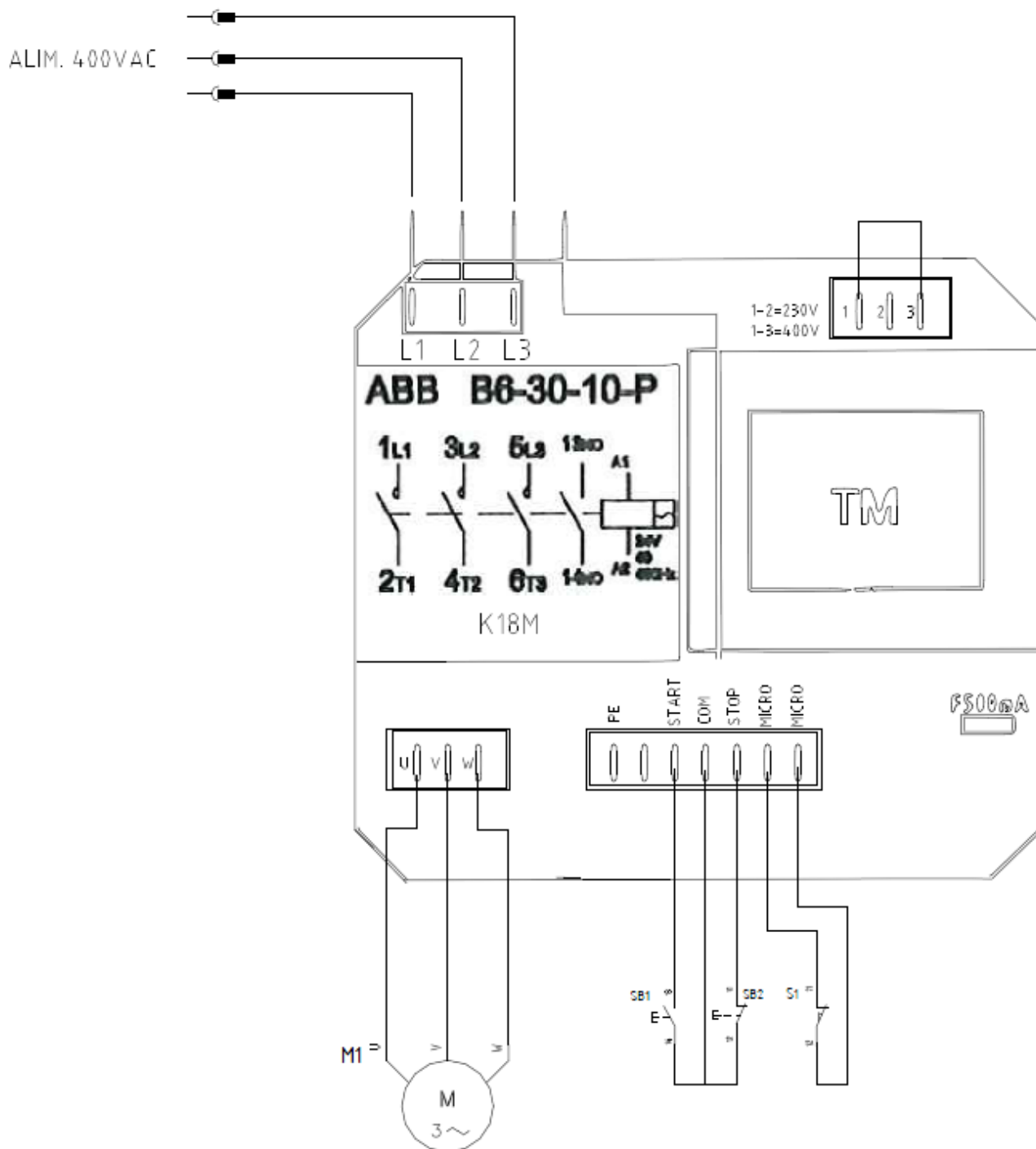
AR290			
ITEM	QTY	STOCK NUMBER	DESCRIPTION
47	2	USX12012	Wheel with brake D. 75 - M10x15
48	2	USX12013	Wheel without brake D. 75 - M10x15
53	4	JCR0500904CM8	Cable gland PG9
54	2	02608016	Screw Zn int. thread. ISO 4017 - M8 x 16
55	2	02608030	Screw Zn int. thread. ISO 4017 - M8 x 30
56	4	02608025	Screw Zn int. thread. ISO 4017 - M8 x 25
57	2	02606020	Screw Zn int. thread. ISO 4017 - M6 x 20
58	5	040M0200	Zn high nut - M6 ISO 4033
59	1	02606016	Screw Zn int. thread. ISO 4017 - M6 x 16
60	1	02606035	Screw Zn int. thread. ISO 4017 - M6 x 35
61	12	10406010	VTB-ei Inox ISO 7380 - M6x10
62	1	03508010	VST Zn DIN 914 - M8x10
63	2	02604030	Screw Zn int. thread. ISO 4017 - M4 x 30
66	2	02605010	Screw Zn int. thread. ISO 4017 - M5 x 10
67	2	040M0500	Zn High Nut - M5 ISO 4033
68	1	12108025	Grain M8X25 extr. cil. DIN 915 UNI 5925 ISO 4028
69	5	05804000	Zn washer, ISO 7089 - A - 4,3X9X0,8
70	2	050M0400	Nut Zn Low self-locking - M4x0,7 UNI 7474
71	1	PG110000	Cable press PG11
73	1	AR0073	FELT RUG 3 mm. dim. 310 x 190 m

### 8.3 Single-phase wiring diagram





## 8.4 Wiring diagram three-phase system





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